




3 1761 11557787 6

CA1
FS
-2001

GOVT



Digitized by the Internet Archive
in 2022 with funding from
University of Toronto

Canada. Fisheries Dept. file
For the vertical
of

CAI
FS (14)
-2001

HANDLING FISH IN INSHORE BOATS TO PRODUCE A QUALITY PRODUCT

**Published in the Interests of Fishermen
by
The Department of Fisheries of Canada**

How to Maintain Quality

The fish you are handling is a food and it will be purchased by someone to eat. Treat it as a food product.

To ensure a first quality product reaching the consumer:

Fish must be kept clean.

Fish must be kept cool.

Remember -- dirty fish spoils more rapidly than clean fish.

Cleanliness and low temperature are the two most important factors in maintaining a quality product.

WRONG...



Boat neither clean nor painted.

RIGHT...



Boat cleaned and painted.

WRONG...



Fish lockers without proper covering.

RIGHT...



Fish lockers with proper covering.

WRONG...



Fish not gutted until the boat comes to the wharf.

RIGHT...



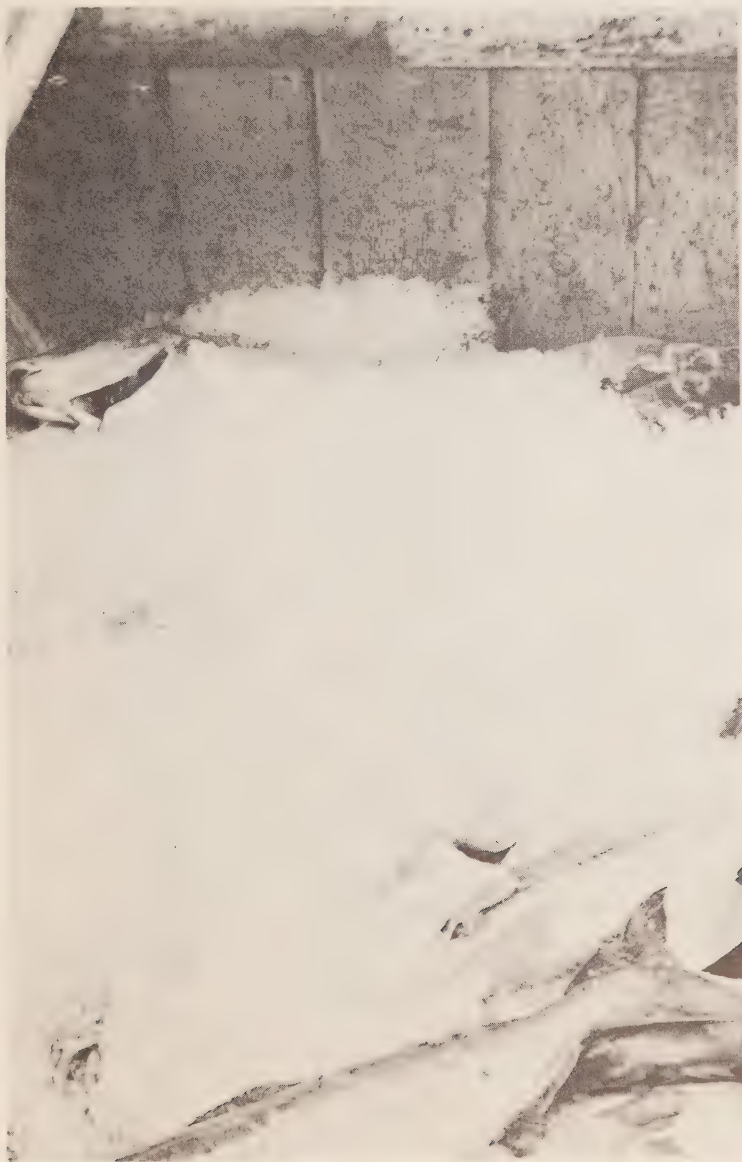
Fish gutted as soon as possible after catching at sea.

WRONG...



Fish not iced.

RIGHT. . .



Fish well iced.

WRONG...



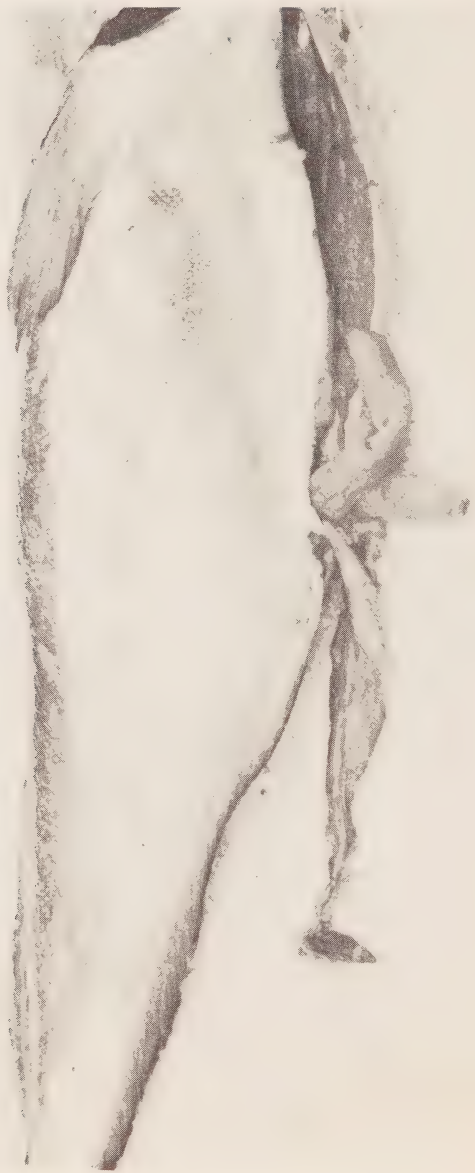
Guts thrown in among the fish while gutting.

RIGHT...



Guts thrown overboard while gutting.

WRONG...



Poor gutting.

RIGHT...



Good gutting.

WRONG...



Excessive forking during unloading.

RIGHT...



Forking in the head while unloading.

Additional copies can be obtained by writing to:

Director,
Inspection and Consumer Service,
Department of Fisheries of Canada,
Ottawa, Ontario.

EDMOND CLOUTIER, C.M.G., O.A., D.S.P.
QUEEN'S PRINTER AND CONTROLLER OF STATIONERY
OTTAWA, 1958

